

Холодильные шкафы UX 1500 PRO S

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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эл.почта: dyg@nt-rt.ru || сайт: <https://dryager.nt-rt.ru/>

Project name:	Date:
Location:	AIA #:
Manufacturer representative:	Item # / Quantity:

DRYAGER™ UX 1500 PRO S

For up to 220lbs of product*



Professional refrigerated single section dry aging cabinet for commercial production of **dry-aged meats, charcuterie, fish** as well as for the production and storage of cheese and wine in foodservice, hospitality, retail and food processing industries. Equipped with SmartAging™ Technology for easy selection of product-specific dry-aging and curing programs. **Self-contained R600a refrigeration** (115V – 2A) maintains perfect microclimate with electronic temperature (32–86 °F) and humidity (40–90%) control for minimal product loss **without the requirement for water connection or drain**. Unique UX Airreg™ **UV sterilization system** maintains internal air quality and flow without UV exposure of the product. Stainless steel, black or custom color exterior and antibacterial polystyrene interior with integral rack slides and stainless steel back cover. Cabinet designed for **built-in or free-standing application** for single section or multi-unit integration. The standard warranty is six years compressor, three years parts and labor.



The Dry Aging Bible: included with every DRYAGER™ PRO S Cabinet



Conformity

UL 60335-1: 2016
UL 60335-2-89: 2017
CAN/CSA-C22.2 No. 60335-1:16
CAN/CSA-C22.2 No. 60335-2-89:17
NSF/ANSI 7: 2016



Standard features

Dry aging and curing programs

- **SmartAging™ Technology** – Enables dry aging with the help of product-specific aging programs, including various flavor intensity profiles as referenced in the Dry Aging Bible (included with cabinet)
- Automatic temperature, humidity and airflow settings carried out by the SmartAging™ processor
- Manual operation also possible without utilizing SmartAging™ Technology

Temperature & Humidity

- Humicontrol™ – steady humidity electronically controlled from **40% to 90%** without the requirement for water connection or drain
- Electronically controlled temperature from **32°F to 86°F**
- Superior aging with minimal weight loss
- Automatic defrost and automatic condensation evaporation

Hygiene

- UVC sterilization system UX Airreg™ – optimal airflow & air quality without UV exposure of the product
- Antibacterial interior with molded slides and coved corners

Visual design

- Stainless steel exterior and door frame
- UX-LED lighting – dimmable side and ceiling interior lighting for perfect display of products
- Maximum visual appeal & merchandising potential

Safety

- UV protection through tinted double pane glass door
- Visual & audible alarm
- Lockable door and snap-in magnetic gasket

Modularity

- Cabinet designed for free-standing or built-in application for single section or multiple units
- Door hinges reversible

Included accessories: XL accessory package Pro S

- 1 x Book “The Dry Aging Bible” (DU2041) – dry aging knowledge and recipes on more than 300 pages
- 4 x Full shelf (DUS020) – stainless steel, max. load/shelf 88 lbs
- 1 x Double hanger (DU0010) – stainless steel, max. load 176 lbs
- 1 x SALTAIR tray (DU0070) – stainless steel
- 4 x Swivel hook – stainless steel, max. load/hook 220 lbs

Standard warranty

- Compressor: 6 years, parts & labor: 3 years

Technical specifications

Internal capacity / net	17.0 / 15.3 cu. ft. (482 / 432 liters)	LED interior lighting dimmable	Yes
Maximum load	220 lbs (100 kg)	External housing finish	Stainless Steel / Black / Custom Colors
Internal Dimensions HxWxD	53.98 x 22.76 x 23.11 in	Door material	Stainless Steel / Black / Custom Colors & metallic tinted glass (UV protect)
External Dimensions HxWxD	64.96 x 27.56 x 29.21 in	Door reversible & lockable	Yes
Temperature range	32 °F to 86 °F (0 °C to 30 °C)	Magnetic door seal, exchangeable	Yes
Humicontrol™	40% to 90%	Door handle	Robust
Connection rating	115 V / 2 A / 60 Hz	Alarm	Visual & acoustic
NEMA plug configuration	5–15P	Installation	Integration & free standing
Average energy consumption	~1.6 kWh / 24h	Ambient temperature	50 °F to 86 °F (10 °C to 30 °C)
UVC sterilisation system	Yes	Refrigerant	R600a
SmartAging™ Technology	Yes	Empty weight	194 lbs
Water and drain connection required	No	Shipping weight (on pallet)	285 lbs
Automatic defrost and condensation evaporation	Yes	Shipping dimensions HxWxD (on pallet)	83.00 x 42.00 x 42.00 in

* Maintain at least 2 in clearance between the cabinet walls, door, and food products for proper airflow and performance
** For professional dry aging solutions

DRYAGER™ UX 1500 PRO S

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Application: Dry Aging of meat

① UX 1500 PRO S on podium (DU0080) for perfect presentation at the eye level



Beef on shelves



Two saddles of beef hanging



Saddles of pork and beef hanging



Beef on shelves and pork hanging below

SmartAging™ makes it possible: One Cabinet – various applications



Charcuterie production: Sausage and ham | Dry Aging of meat*



Dry Aging of fish and seafood | Dry Aging of meat*



Dry Aging of poultry and meat | storing and production of cheese*



Tempering champagne and wine | production and storing of cheese*
NEW: Wooden slide-in shelves available

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Housing: Color options



All RAL and Pantone colors available

UX 1500 PRO S Standard

UX1500PS

Stainless steel

Stainless steel

UX 1500 PRO S Black

UX1500PSP

Black, powder-coated

Black, powder-coated

UX 1500 PRO S Custom color

UX1500PSC

Custom color premium finish glossy or matte

Custom color premium finish glossy or matte

Custom color solutions available on request: Separate painting of door, housing, handle upon request

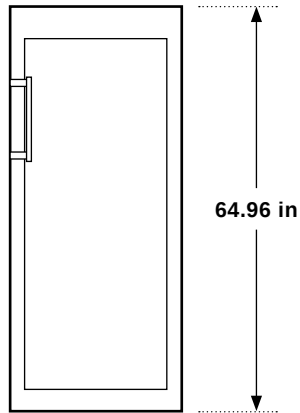


DRYAGER™ UX 1500 PRO S

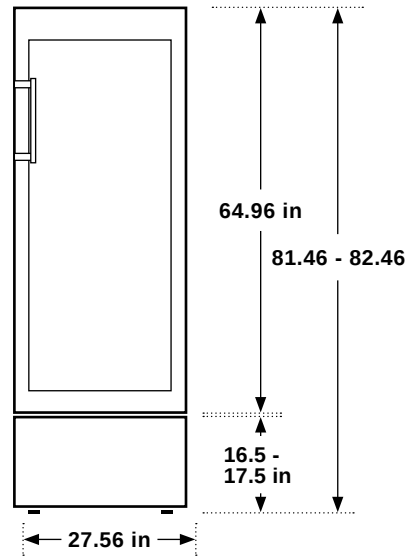
For up to 220lbs

Drawings

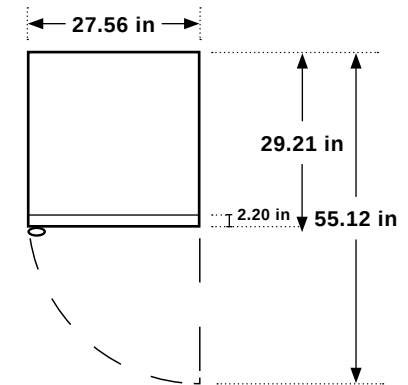
Front view



Front view with podium

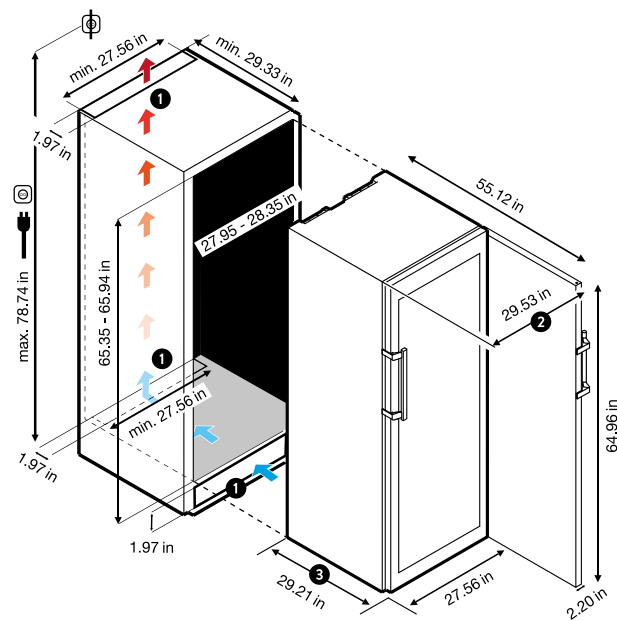


Top view

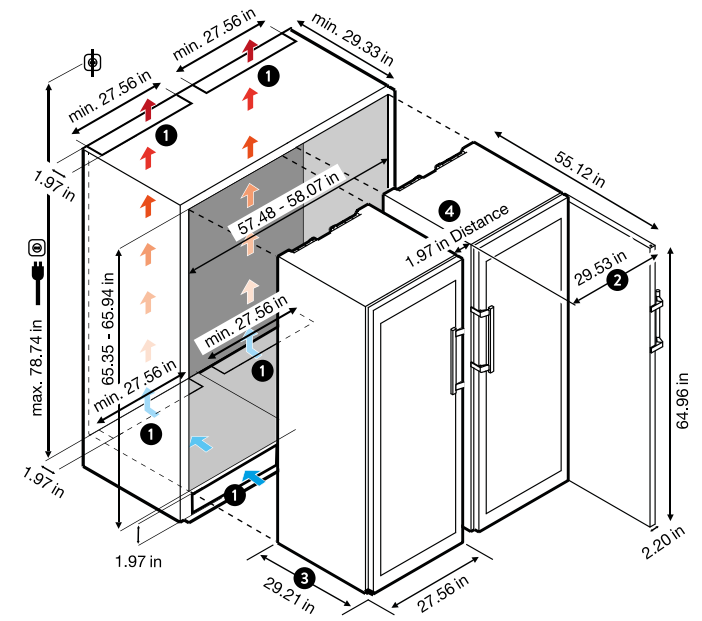


Integration drawing

Single unit installation



Side by Side integration



- It is absolutely essential to have good air circulation around the unit. The width of the ventilation shafts needs to be at least the width of the appliance (see ❶). The minimum required depth/height of the shafts is 1.97 in. Also ensure that the back of the appliance is positioned at a distance of at least 1.97 in from the wall.
- Overall dimension with opened door (see ❷): 29.53 in.
- Overall dimension body + door (protruding) (see ❸): 29.21 in.
- Covering of distance (see ❹) possible by Stainless Steel Cover, available as an accessory at: shop.dry-ager.com.

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